

*to the*  
**Victor**  
*belong the spoils*

TUESDAYS | ALL NIGHT



**DIVINE**  
WITH  
**WINE**

## *Sparkling Wine* \$59

**SIMMONET-FEBVRE CREMANT DE BOURGOGNE**

BRUT | CREMANT, FR

**DOMAINE CHANDON**

BRUT CLASSIC | CALIFORNIA, NV

**MARCHESE ANTINORI 'CUVEE ROYALE'**

SPARKING BRUT | TUSCANY, IT



## *Champagne* \$119

**MOET & CHANDON 'IMPERIAL'**

BRUT | CHAMPAGNE, FR

**BRUNO PAILLARD PREMIERE**

CHAMPAGNE, FR NV

**BILLECART-SALMON**

BRUT RESERVE | EPERNAY, FR NV

**LOUIS ROEDERER**

BRUT PREMIER | REIMS, FR NV

**MOET & CHANDON 'NECTAR IMPERIAL'**

CHAMPAGNE, FR

## *Divine Features*

### *Northern Divine Caviar Tin*

accoutrements:

crème fraiche, egg white, cured egg yolk  
cornichons, chives, warm blinis

**12 GR - \$75**

**30 GR - \$185**

**POTATO ROSTI 36**

northern divine caviar  
crème fraiche, chives, shaved truffle

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**DIVINE "CHIPS & DIP" 28**

northern divine caviar  
french onion dip, kennebec potato chips

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**SASHIMI PLATTER 119**

12gr northern divine caviar  
bluefin chutoro, scallop, salmon, hamachi, uni

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**OYSTER & PEARLS**

1/2 DOZEN -\$60 | 1 DOZEN - \$115

northern divine caviar  
fresh-shucked oysters, mignonette, horseradish